Export Library

RPREV11--6/24/2003

EXPORT REQUIREMENTS FOR THE PHILIPPINES

ELIGIBLE PRODUCTS

A. Eligible

- 1. Red meat and red meat products.
- 2. Poultry and poultry products.
- 3. Poultry feet (meeting the Hong Kong Standard)

B. Ineligible

- 1. Poultry and poultry products originating from birds from the State of Pennsylvania slaughtered on or after December 1, 2001 are ineligible for export to the Philippines.
- 2. Poultry and poultry products originating from birds slaughtered or processed in the States of California, Nevada, or Texas.*
- 3. Poultry and poultry products trans-shipped through Japan and PRC may not be allowed entry into the Philippines.

LABELING REQUIREMENTS

A. Poultry Feet

- 1. Feet must be labeled accurately i.e., "chicken feet," "turkey feet," or "duck feet" and the label must include the statement: FOR EXPORT ONLY.2. The following must be printed on the shipping container:
 - a. "Packed under sanitary supervision of USDA"
 - b. the establishment number
 - c. the name and address of the establishment or distributor, and
 - d. the statement, "Product of USA".

Note: Use of official inspection legend is prohibited.

B. Labeling that reflects a previous country of destination other than the Philippines, e.g. a Russian language sticker, is prohibited as it will cause product to be detained.

PROCESSING REQUIREMENTS

- A. Poultry feet may be exported to the Philippines under the following conditions (Hong Kong Standard):
 - 1. Feet must be removed after dressed poultry receives final wash, before entering the evisceration room or immediately after transfer from picking to the eviscerating conveyor line.
 - 2. Feet must be handled sanitarily, packed in clean containers, and frozen promptly. Plant management shall cooperate in proper handling of this product and instruct plant employees to reject any feet obviously unfit for food.
 - 3. Feet must be scaled and toenails removed.
 - 4. Plants in which feet are removed in the picking room must ensure that feet are not contaminated during collection.
 - 5. The hock joint areas must be observed for swellings and abnormalities that might affect product wholesomeness or product packaging operation.
 - 6. Feet shall be prepared and packed in shipping cartons in a separate room under sanitary conditions and refrigerated until frozen.

DOCUMENTATION REQUIREMENTS

Certification Requiremtents.

- A. Red meat and red meat products, and poultry and poultry products Obtain FSIS form 9060-5 Meat and Poultry Export Certificate of Wholesomeness.
- B. Poultry feet (produced according to "Hong Kong Standard"), oil sacs, and tongues Obtain FSIS Form 9060-5 (05/06/1999), Meat and Poultry Certificate of Wholesomeness.
 - 1. Special certification procedures
 - a. When FSIS Form 9060-5 is signed for these products, THE CERTIFICATION STATEMENT FOR POULTRY PRODUCTS FOUND DIRECTLY ABOVE THE SIGNATURE LINE ON THE FORM IS NOT CHECKED OFF.

b. The following alternative statement should be entered in the "Remarks" section of the unchecked FSIS Form 9060-5 when the requirements of the Hong Kong Standard are met:

"This certifies that the poultry feet, oil sacs or duck tongues specified above have been processed in compliance with the Regulations Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381) as promulgated by the Secretary of Agriculture, and are sound and unadulterated so far as can be determined by external examination and acceptable for human consumption according to Hong Kong standards."

Note: The "Hong Kong standard" and the above documentation procedure is implemented by agreement and neither the procedure nor the above statement is applicable to other countries unless specified in the FSIS Export Library.

C. Importers must apply for an import permit (a veterinary quarantine clearance) prior to importing product.

PLANTS ELIGIBLE TO EXPORT

All Federally inspected establishments are eligible to export to the Philippines.

RPREV11--6/24/2003